

Our way of defining the dishes:

Each dish starts with a first thought, which we develop with ambition, our own handwriting and regionality. We want to invite you on a journey through Berlin and its surroundings, which our kitchen team around Daniel Müller and Anton Root have created for you. Have fun diving into our intensive variety of flavors, which focuses on the essentials.

- 1; Bavarian blue shrimp
- 2; Gesing's palate-pleasing juvenile piglet from Münsterland
- 3; Salt meadow lamb from the Eifel region
- 4; Berlin coffee roasting
- 5; Rausch couverture from the chocolate house at the Gendarmenmarkt
- 6; Cherries from the Berlin/Brandenburg region

All Prices in Euro incl. German VAT

Menu

Pumpkin Curry Mousse, Lobster, Carrot,
Lemongrass & Thai Basil

B, G,7

19

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Mushroom Risotto, Chives,  
Parmesan & Autumn Truffle

*G,7*

24

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Pink Roasted Venison Backs from „Richards Wild“ aus Brandenburg
Coffee Nut Butter, Brussels Sprouts,
Pommes de Terre Cendrillon

G,I,7

34

or

Monkfish, Sunflower Seeds, Barberries, Beetroot,
Dresdner Berle, Parsley Root

D,G,7

34

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Paris-Brest, Piedmont Hazelnut, Stone Fruit,  
Olive Oil Ice Cream

*A,C,G,H,7,16*

16

4 Course Menu: 90

Wine pairing: 40

All Prices in Euro incl. German VAT

## Salads & Starters

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| Beef Tartare, Truffle, Dike Cheese,<br>Sweet and Sour Chanterelles, Chives<br><i>C,G,J,7,16</i>                              | 22 |
| Brandenburg Buffalo Mozzarella from Bobalis Büffelhof<br>Lamb's lettuce, Golden Kiwi, Pistachio, Brioche<br><i>G,H,J,L,6</i> | 18 |
| Wild Herb Salad & Radicchio, Halloumi,<br>Turnip, Blackberries, Pecans, Mizkan<br><i>G,J,L,7</i>                             | 12 |

## Soups

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Soup of the Day                                                 | 12 |
| Classic Bouillabaisse<br>Cod & Scallop<br><i>A,D,G,I,N,7,16</i> | 18 |

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## First Course

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| „Pork & Gamba" Dumpling, Kimchi, Cucumber,<br>Peanuts & Cilantro<br><i>A,B,C,E,F,K,4,16</i>                | 19 |
| „Shiitake & Pak Choi" Dumpling, Kimchi, Cucumber,<br>Peanuts & Cilantro(Vegan)<br><i>A,E,F,K,16</i>        | 19 |
| Crispy Fried Egg from the Uckermark, Mashed Potatoes,<br>Seasonal Mushrooms, Chervil<br><i>A,C,G,1,6,7</i> | 15 |

## Main Course

|                                                                                              |                   |
|----------------------------------------------------------------------------------------------|-------------------|
| Duck breast, Port Wine Pear, Smoked Mashed Potatoes,<br>Cranberries<br><i>G,M,7,16</i>       | 24                |
| Homemade Buckwheat Tagliatelle, Seasonal Mushrooms,<br>Herbs & Parmesan<br><i>A, C,G,7</i>   | 15                |
| Refined with:                                                                                |                   |
| • Roasted Brandenburg Corn-Fed Chicken Breast<br><i>16</i>                                   | 7                 |
| • Autumn Truffle                                                                             | Daily Price /Gram |
| Veal Wiener Schnitzel<br>Potato Salad, Cucumber, Cranberries, Lemon<br><i>A,C,G,J,2,6,16</i> | 29                |

All Prices in Euro incl. German VAT

Tom Kha Curry with Autumn Vegetables & Mushrooms,  
Jasmine Rice, Coriander Coulis(Vegan) 16  
*I,K*

Refined with:

- Roasted Brandenburg Corn-Fed Chicken Breast 7  
*16*
- Roasted Black-Tiger-Prawns 12

## Dessert

Crème Brûlée 14  
*G,C,7*

Homemade Ice Cream Variation, Berries 15  
*G,C,16*

Cheese selection from „Alte Milch Berlin“ 19  
Fig mustard, Chutney, Nuts  
*A,E,G,H,L,2,7*

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## Labelling

1 with colorant | 2 with preservatives | 3 with antioxidant | 4 with flavor enhancer | 5 with phosphate | 6 with starch | 7 with milk protein | 8 blackened | 9 sulfurized | 10 with sweetener | 11 containing caffeine | 12 containing quinine | 13 waxed | 14 preserved with thiabendazole | 15 treated after harvest | 16 deep-frozen A cereals containing gluten | B crustaceans | C eggs | D fish | E peanuts | F soy | G milk | H nuts | I celery | J mustard | K sesame | L sulfur dioxide and Sulfites | M Lupins | N Mollusks

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# Weine

## Wines

| <u>Weißwein/ White Weine</u>                                 | <u>0,1</u> | <u>0,75</u> |
|--------------------------------------------------------------|------------|-------------|
| <b>2018 Grauburgunder</b><br>Weingut Hermann Dönnhoff – Nahe | 9          | 60          |
| <b>2020 Goldriesling</b><br>Schloss Proschwitz – Sachsen     | 10         | 65          |
| <b>2019 Sauvignon Blanc</b><br>von Winning – Pfalz           | 9          | 60          |
| <b>2020 Chablis AC</b><br>Louis Moreau                       | 12         | 72          |
| <br>                                                         |            |             |
| <u>Rosé / Rosé Wine</u>                                      | <u>0,1</u> | <u>0,75</u> |
| <br>                                                         |            |             |
| <b>2020 Blaufränkisch</b><br>Blaufränkisch – Burgenland      | 9          | 60          |
| <br>                                                         |            |             |
| <u>Rotwein / Red Wine</u>                                    | <u>0,1</u> | <u>0,75</u> |
| <br>                                                         |            |             |
| <b>2016 Tempranillo</b><br>Baron de Ley – Rioja              | 10         | 65          |
| <b>2019 Spätburgunder</b><br>Stephan Rinklin – Baden         | 9          | 60          |
| <b>2017 Côtes du Rhône</b><br>Villages – Rhône               | 9          | 60          |
| <b>2019 Barbera</b><br>San Silvestro – Piemont               | 9          | 60          |

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